

**EXHIBIT A**

## Eliane™ at less favorable conditions.

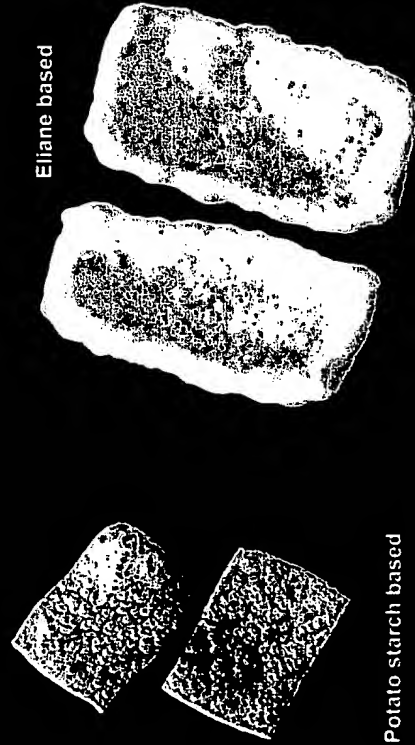
Low salt content (0.5 %)  
Extrusion temperature 100 °C  
Fried at 165 °C



Eliane based

Potato starch based

Low salt content (0.5 %)  
Extrusion temperature 76 °C  
Fried at 165 °C

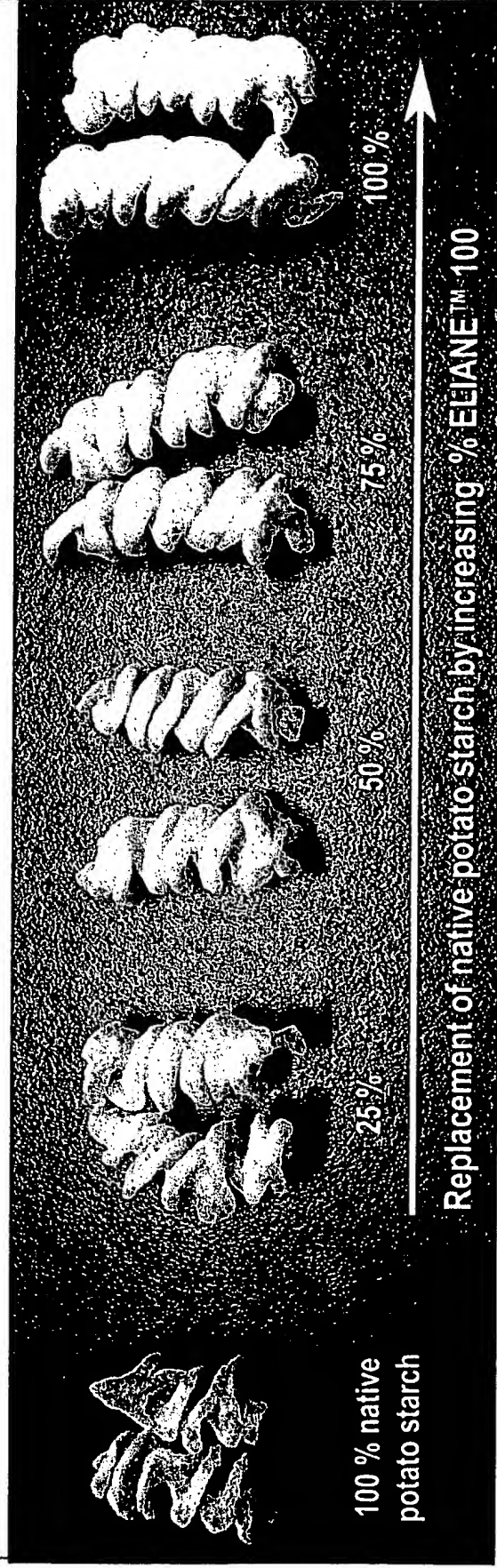


Eliane based

Potato starch based

## ELIANE™ in Wet-Fried Snacks

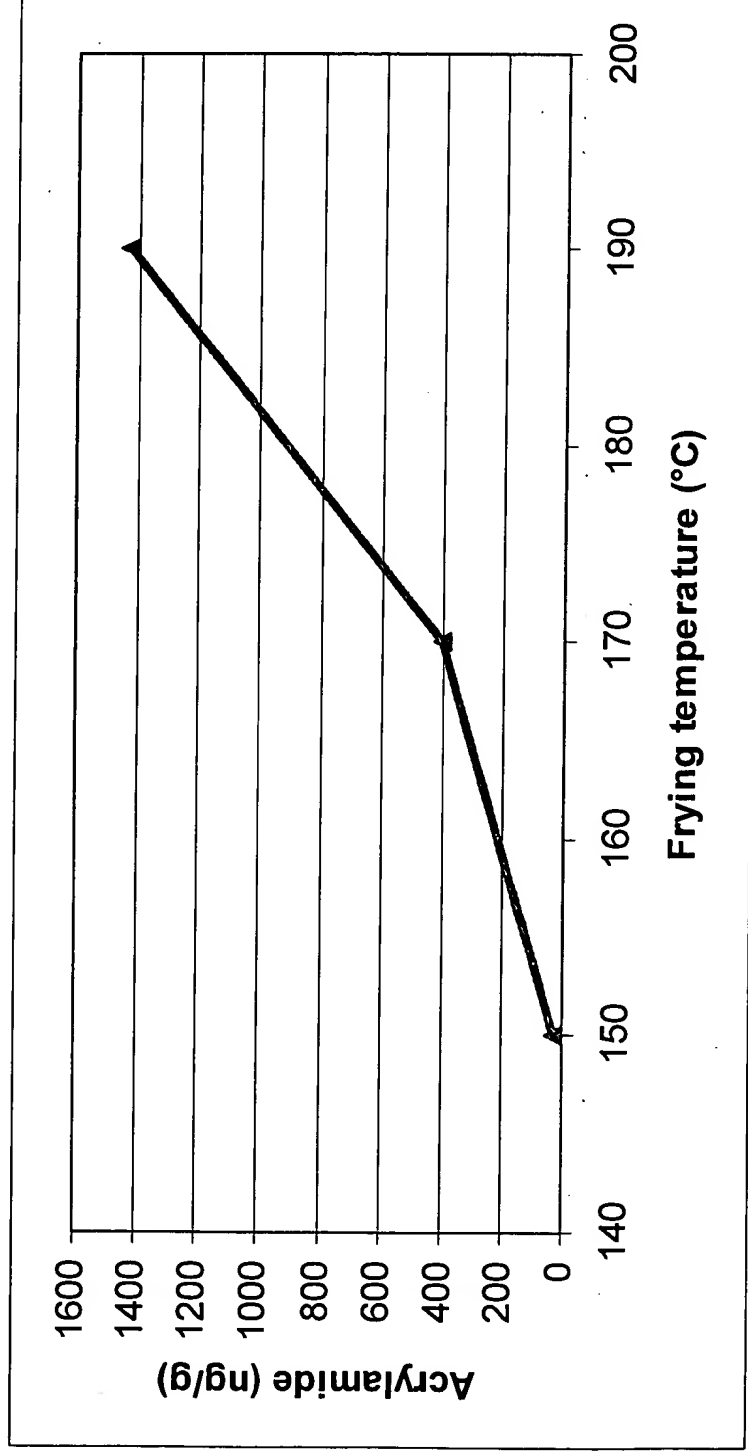
2



Increasing amount of Eliane™ starch leads to: increased expansion, softer bite, better shape and less browning.

## Effect of temperature on the amount of acrylamide formed in French fries when fried for 9 min<sup>1,2</sup>

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<sup>1)</sup> New German guideline: max frying temperature 175 °C !

<sup>2)</sup> Graph from: J. of Food Engineering, (2006), 77 (4), 972-976 (Gökmen et al.)